



90s Cake Tutorial *With Liz Marek*

Supply List



Structure/Hardware

1/4 sheet cake cardboards
12" square cake board
Milkshake straws

Edible Materials

Cake tiers (two 8" square cakes)
Fondant: white, grey, black
AmeriColor Gel Food Coloring:
black, bright white
Buttercream (Easy buttercream recipe:
sugargeekshow.com/recipes)
Edible Art Decorative Paints: brown,
black, red, white (etsy.com/shop/SweetElizabethCake)
PhotoFrost edible icing sheets
(photofrost.com)
PhotoFrost edible ink cartridges for
printer
Canon MD6821 printer (but you can
use any high-quality printer that takes
the ink cartridges)
Scissors
Piping gel (optional)
Truly Mad Plastics silver luster dust
(trulymadplastics.com)
SimiCakes clear isomalt
(simicakes.com)
PME Confectioner's glaze or
CakeGloss (swankcakedesign.com)
DripColor Edible Food Color Marker:
black (sugargeekshop.com)
The Sugar Art petal dust: black, dark
brown (thesugarart.com)
Edible Airbrush Food Coloring:
sky blue, royal blue, black

General Tools

Rolling pin
X-Acto knife or PenBlade
Ruler
[Brick impression tool](#)
Cornstarch sack
(brand-new kneesock and cornstarch)
Fondant smoothers (sugarworks.com)
Paint brushes
Wooden skewer (used as a stir stick)
Knife
Tracing wheel or toothpick
4" circle cookie cutter
1" circle cookie cutter
Silicone mat
6" cake ring or flexible silicone molds
Creme brule torch
Silicone piping tube
Brand-new clean fabric hand towel
Airbrush
Baby wipe or damp paper towel

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